



Nordika

Nordika in the Cream Parlour

Nordika Carpigiani blast freezers are professional ice cream machines for ice cream parlours who choose production systems with a high technological content, to guarantee the best quality ice cream.

In fact, in the ice cream prepared with the Nordika blast freezers, the residual free water is rapidly transformed into microcrystals; in this way the ice cream maintains its initial qualitative characteristics for longer, so it is creamier, has more volume and is easier to serve.



Nordika Gelateria blast freezers, specifications:

- built entirely of AISI 304 stainless steel for durability
- one-piece body with extra-thick insulation for outstanding efficiency
- interior with rounded edges for quick, easy cleaning
- diamond bottom with central drain, for draining water used during washing
- auto-evaporating pan, to dissipate the water after defrosting

- stainless steel shelves, to support the ice cream pans
- pair of C-runners for the shelves, to keep them steady
- variable racks, to position the shelves to suit your use
- the runners and shelves can easily be dismantled, for complete cleaning



Advantages



Display Counter

After just 15 minutes of blast freezing the ice cream which has just been taken out of the batch freezer, you will find the surface of the product has hardened.

This 1-2 cm-thick “shell” preserves the product and protects it from thermal shock when it is put into the display counter, also stabilizing the height, so your product will be at its best in the counter.

Keeping the product in the Cabinet

Blast freezing ice cream intended for long storage, checking the temperature with a product core probe, freezes it to -18°C , setting it completely, so your product will keep perfectly when transferred to the cabinet.

When reconditioned at -14°C , the ice cream once again becomes creamy and spatula-friendly.



Specialities

When making “ice cream confectionery” specialties such as ice-cream cakes, Bavarian cream, mousse, single-portion desserts, hard pieces and all ice cream confectionery, the blast freezer’s speed is essential for organizing production and maintaining the highest standards of hygiene.

After removing from the freezer, the product is perfectly homogeneous.

The Range

Carpigiani has always interpreted the requirements of professional ice cream parlours and pastry shops to help them improve their production and organize work in the best possible way; the Nordika range of blast freezers makes it easy to find the right model for your shop, such as:



NK 50



NK 100



NK 200

SPECIFICATIONS

Fan-assisted refrigeration – Manual defrosting – Air condensation

MODEL	Temperature Air °C	Temperature Product °C	Production* kg./h	Elec. specific. V/Ph/Hz	Power kw	Dimension cm. L / P / H	Weight kg.
NK 50	-30/-35	-18	5	230/1/50	0,96	56x56x52	47
NK 100	-35/-40	+3/-18	15	230/1/50	1,40	79x70x85	115
NK 200	-35/-40	+3/-18	24	230/1/50	2,10	79x80x132	140
NK 300	-35/-40	+3/-18	36	400/3/50	3,50	79x80x180	188
NK 400	-35/-40	+3/-18	56	400/3/50	5,10	79x80x195	221

*up to - 18°C at core, on raw 60 g croissant that hasn't risen.

Nordika 50

This compact little blast freezer will fit anywhere, for small premises where space is limited. It can be placed on a work-table or even straight on top of the batch freezer, for convenient, immediate use.

Nordika 100 Ice cream

The standing blast freezer for rational use of production shop space. The adjustable height and thick stainless-steel top allow installation in-line with standard work-tables, adding to the available work-surface.

Nordika 300 Confectionery

The professional blast freezer for storing large amounts. Its high blast freezing and frozen storage capacity make it useful both for planning and rationalising output and for laying in stocks of raw materials, such as seasonal fruit.



Nordika 50



NK 300



NK 400



Nordika 100 Ice cream

Nordika Ice cream

MODEL	Capacity of Pans 36x16x12	Shelves 40x60	Pairs of C-runners
NK 50	2	1 *	1
NK 100	6	2	2
NK 200	12	4	4
NK 300	15	5	5
NK 400	21	7	7

*40x40 shelf

Nordika Confectionery

MODEL	Capacity of Trays 40x60	Pairs of L-runners	Pairs of C-runners	Shelves 40x60
NK 100	5	4	1	1
NK 200	8	6	2	2
NK 300	12	8	4	4
NK 400	16	10	6	6



Nordika 300 Confectionery

Nordika in the Pastry Shop

Nordika Carpigiani blast freezers and chillers are machines for professional confectioners who require highly advanced production systems, and know how to manage the cold chain to rationalize their work, and guarantee the maximum quality of their products.

In fact, you can prepare and cook sweets, creams, bread and pizza in advance, sure that the blast freezer/chiller will maintain the freshness, form, taste and consistency intact.



Nordika Confectionery blast freezer/chiller, specifications:

- built entirely of AISI 304 stainless steel for durability
- one-piece body with extra-thick insulation for outstanding efficiency
- interior with rounded edges for quick, easy cleaning
- diamond bottom with central drain, for draining water used during washing
- auto-evaporating pan, to dissipate the water after defrosting

- pair of L-runners, for the pastry trays
- pair of C-runners, with shelf, for mixed use
- variable racks, to position the shelves to suit your use
- all of the runners are easy to remove, for complete cleaning



Advantages

Blast freezing of uncooked Products

Blast freezing uncooked products such as leavened pastry, short-crust, cream puffs, etc. to -18°C at the core, with the formation of microcrystals, maintains the cellular structure of these foods intact, guaranteeing perfect preservation in time.

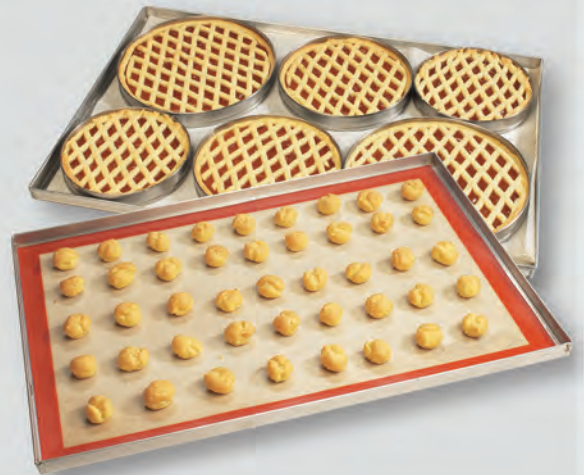
These products are always ready to cook, to meet production requirements.



Blast chilling of cooked Products

Blast chilling cooked products directly from the cooking temperature to $+3^{\circ}\text{C}$ at the core, such as sweets, tea cakes, bases per cakes, "focaccia" flat bread, crackers, etc., keeps the product fresh for much longer.

They are ready to eat in a few minutes without having to be brought back to temperature, with all their original flavour, colour, fragrance and weight.



Blast freezing of cooked Products

The blast freezing of cooked products such as cream puffs and croissants to -18°C at the core makes these preserved products available quickly, while maintaining the fragrance of the freshly baked product.

They can be left in the refrigerator to thaw out, or put in a forced convection oven or microwave if you need them sooner, maintaining the perfect form and consistency.



Technology

Except simplified model NK 50

with display showing temperatures, times and processes

time setting

probe setting

main switch



blast chilling

blast freezing

fast blast freezing and chilling

manual on/off

probe heating

manual defrosting

CONTROL PANEL



EVAPORATOR

with hinged stainless steel deflector, for perfect cleaning and inspection of all parts.



REVERSIBLE DOORS

with the top and bottom hinge kit you can turn the doors around so they open the other way.



PROBE

for reading product core temperature; heated for trouble-free removal after freezing.



ACCESSORIES

these optionals are everything you need to suit the blast freezers to you own personal requirements • ozonizer to sterilize the chamber and evaporator • pair of C-runners for ice cream parlour • pair of L-runners for pastry shop • shelf (cm) 40x60 • 4 swivelling wheels, 2 with brake • optional water condensation



LZ - 11/10 - 1.000 GB

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